






A spread and a method for production of said spread.




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Cited documents:

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Abstract of EP0564738

The present invention provides a method for production of a spread, comprising the steps of: (a) two aqueous phases with different particle sizes in a fatty phase, of which at least one aqueous phase is dispersed into the fatty phase through a microporous membrane, to prepare a mixed water-in-oil type emulsion; (b) rapidly cooling the emulsion to plasticize; and (c) kneading the plasticized emulsion. According to the present invention, it is possible to produce a low-fat spread having good taste easily, which does not require a stabilizer or a gelling agent, is excellent in stability and preservativity on a level never achieved by any conventional methods.

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